

2007 Syrah

Technical Notes

Fruit Source: Agate Ridge Vineyard Estate Blocks 13-16.

Vine data: Clones 877 and Noir on 101-14 & 3309 rootstocks.

Harvest Date: 11 & 29 October.

Vinification: Destemmed into 1.5-ton open-top fermenters, Cold Soaked for 2 days then fermented with yeast strain D254. 12 days total skin contact time.

Cooperage: Aged 20 months in French oak barrels (25% new).

Chemistry at Harvest: 23.4 Brix, 3.77 pH.

Bottled: 29 June 2008.

Chemistry at Bottling: 3.53 pH; 6.6 g/L TA.

Production: 211 cases.

Tasting Notes:

Understanding our vineyard's nuances is paramount to exceptional quality. The 2007 Syrah is the outcome of our cumulative knowledge. The vintage produced a wine with deep, ripe blackberry fruit and spice. A delicate balance is struck between the intense fruit, dense midpalate flavors, and ageworthy structure.